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Popeye's Fried Chicken

Recipe By : Serving Size : 1 Preparation
Time :0:00 Categories : Chicken Meats

Cake Mix

Amount Measure Ingredient —
Preparation Method

—WALDINE VAN GEFFEN
VGHC42A—

3 cups Self-rising flour

1 cup Cornstarch

3 tablespoons Seasoned salt

2 tablespoons Paprika

1 teaspoon Baking soda

1 package Italian Salad Dressing Mix
— Powder

1 package Onion Soup Mix — (1 1/2
ounces)

1 package spaghetti sauce mix — (1/2
ounce)

3 tablespoons Sugar

3 cups Corn flakes — crush slightly

2 Eggs — well beaten

1/4 cup Cold water

4 pounds Chicken — cut up

Combine first 9 ingredients in large bowl. Put the cornflakes into another bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a heavy roomy skillet to fill it 1" deep. Get it HOT! Grease a 9x12x2 baking pan. Set it aside. Preheat oven to 350~. Dip chicken pieces 1 piece at a time as follows: 1-Into dry coating mix. 2-Into egg and water mix. 3-Into corn flakes. 4-Briskly but briefly back into dry mix. 5-Drop into hot oil, skin-side-down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece.

Don't crowd pieces during frying. Place in prepared pan in single layer, skin-side-up. Seal in foil, on 3 sides only, leaving 1 side loose for steam to escape. Bake at 350~ for 35-40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temp in covered container up to 2 months.